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DIVISION 20



**DUTCHESS BAKERS' MACHINERY  
COMPANY, INC.**

*Dependable Bread and Roll Machinery Including Dividers,  
Kounders, Proofers, Dough Hoppers, and Dough Chutes—  
Since 1886*

**BEACON, NEW YORK**



**Reprinted from Bakers' Helper CATALOG and BUYING DIRECTORY**

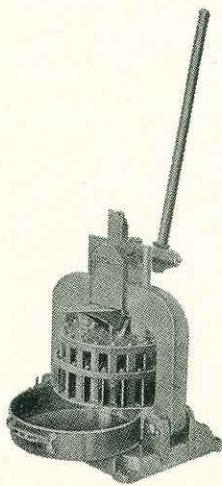
# Dutchess

## ROLL DIVIDERS AND ROUNDERS

### BENCH MODEL ROLL DIVIDER

Operation is simple and its performance accurate. Dust the pan lightly with flour and place into the pan a piece of whole dough of the weight required to scale 18 pieces, or 36 pieces.

Spring the trip lever, pulling the handle down at the same time allowing for the pressing and cutting operation. Remove pressure



Bench Model  
Roll Divider

### STAND TYPE ROLL DIVIDER MODEL 45

is designed for handling the heavier types of dough, and for making rolls ranging in size from  $1\frac{1}{3}$  ounces to 4 ounces. Thirty-six rolls accurately scaled can be produced with the least manual operation. Operation of only one lever is required to spread and cut the dough. No adjustment of the machine is necessary in changing from one size of roll to another, the roll size depends entirely upon the amount of whole dough placed in the cylinder. When the lever is thrown back, the head within the cylinder is depressed and ready to receive the dough. A lump

of whole dough of the proper weight is placed in the cylinder and flattened slightly by hand. The cover is then closed, forming a pressure head against which the dough is divided. Lift the cover and the evenly divided rolls are forced to the top of the cylinder, ready for transfer to the moulding machine or table.

DESIGNED TO MEET ALL SANITARY REQUIREMENTS

### COMBINATION ROLL DIVIDER AND ROUNDER

not only divides with accuracy and uniformity, but also does all the rounding. It is recommended where both quantity and quality of production are essential. This machine is capable of producing over 1,000 dozen rolls per hour, in sizes ranging from  $1\frac{1}{2}$  ounce to 6 ounces, depending upon the nature of the dough. 18, 36, or 48 pieces can be produced at a time.

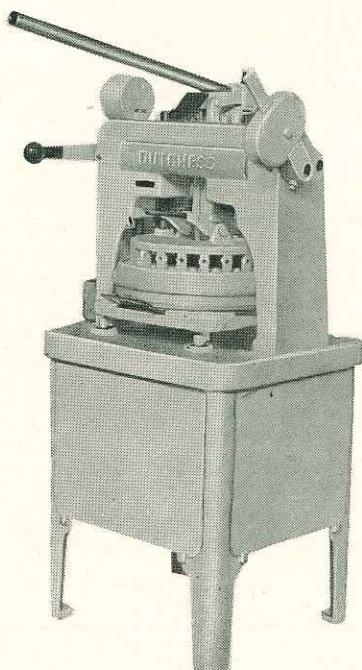
Balanced design, and the use of ball bearings, eliminate vibration and assure smooth, easy operation. The required motor for this machine is only  $\frac{1}{2}$  H.P., and can be furnished to operate from either the light current or the power line, each motor being supplied to specifications.

All parts are interchangeable and can be replaced in case of accidental breakage. The following are included with each machine as standard equipment:

CONTROL SWITCH BOX — 4 WORK PALLETS — ALEMITE GREASE FITTINGS



Stand Type Roll  
Divider — Model 45



Combination Roll  
Divider and Rounder

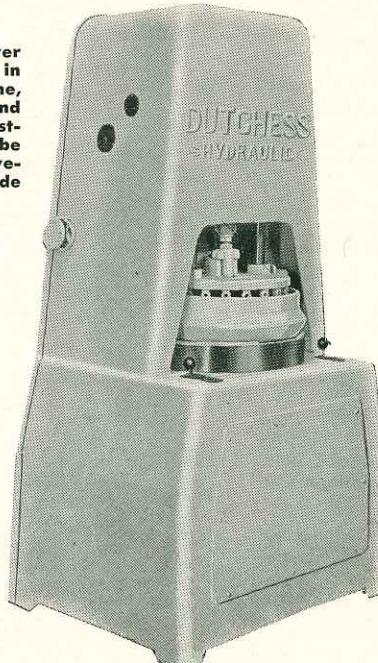
### HYDRAULIC ROLL DIVIDER AND ROUNDER

is fully automatic in operation, and is capable of producing over 1,000 dozen rolls per hour, ranging in size from  $3\frac{1}{4}$  to 6 ozs. in weight, depending upon nature of dough and size of machine, and has been designed to reduce roll production costs. Speed and accuracy in scaling all varieties of dough are attained by adjusting the machine to suit the dough. Doughs do not have to be changed to accommodate the machine. There is a decided improvement in the texture, uniform size and appearance of rolls made with the Dutchess Hydraulic Roll Machine.

This machine is simple in design and substantially constructed; the operating medium is oil which is totally enclosed in the working system and requires changing but once a year.

Operation — The machine is set at desired number of revolutions. Dough is scaled and placed upon the work pallet which is put into the machine. One motion of the operating levers drops the cutting head which presses, divides and rounds up to 18 or 36 uniform rolls. After the prescribed number of revolutions, the cutting head automatically raises for the removal of the rounded pieces.

SPECIFICATIONS				
	Bench Model	Stand Type	Comb. Divider & Rounder	Hydraulic
Scales No. of Pieces	18 or 36	36	18-36 or 48	18 or 36
Range in Size, Oz.	$1\frac{1}{3}$ to 8	$1\frac{1}{3}$ to 4	$1\frac{1}{2}$ to 6	$\frac{3}{4}$ to 6
Measures.....	15" x 19"	22" x 28"	24" x 33"	27" x 34"
Weight.....	160 lb.	550 lb.	870 lb.	1770 lb.
Weight Crated...	180 lb.	600 lb.	980 lb.	1870 lb.
Wt. Boxed for Exp.	200 lb.	665 lb.	1050 lb.	1970 lb.
Volume.....	5 $\frac{1}{2}$ cu. ft.	21 $\frac{1}{2}$ cu. ft.	44.3 cu. ft.	50 cu. ft.



Hydraulic Roll  
Divider and Rounder



DUTCHESS BAKERS' MACHINERY COMPANY INCORPORATED  
BEACON, NEW YORK, U.S.A.



# Dutchess

## BREAD DIVIDERS AND ROUNDERS

### BREAD DIVIDERS

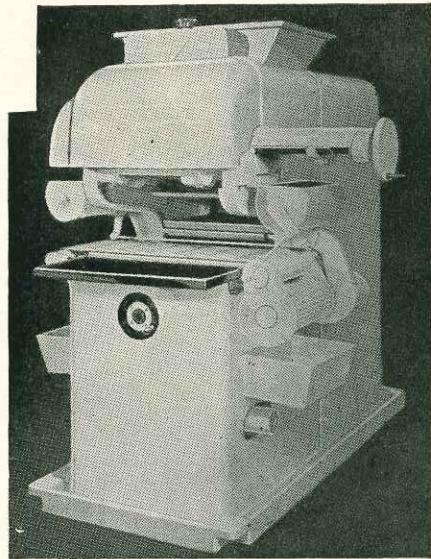
THE DUTCHESS fully automatic bread dough dividers are manufactured in four sizes to meet the scaling range and production capacity of any bakery. All models feature the improved open oscillating cylinder or dividing head of 2-4-6 and 8 pockets.

Each pocket in the cylinder can be individually adjusted — thus making for ease in maintaining extreme accuracy in scaling. Each cylinder plunger can be easily and readily removed for cleaning, affording greater Sanitation. Scaling index is stationary, does not oscillate with dividing head.

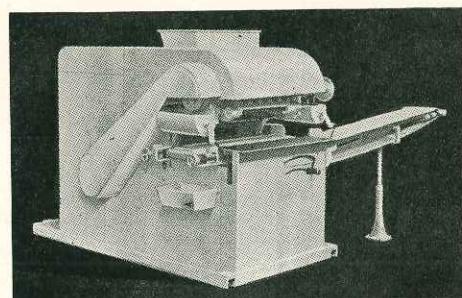
The pistons or dough plungers are of three-piece construction, adjustable to compensate for all Normal Wear — thus preventing scrap dough or leakage from the compression box.

Machines are equipped with replaceable bronze bearings and are mounted on a solid base, assuring perfect alignment of all bearings and shafts.

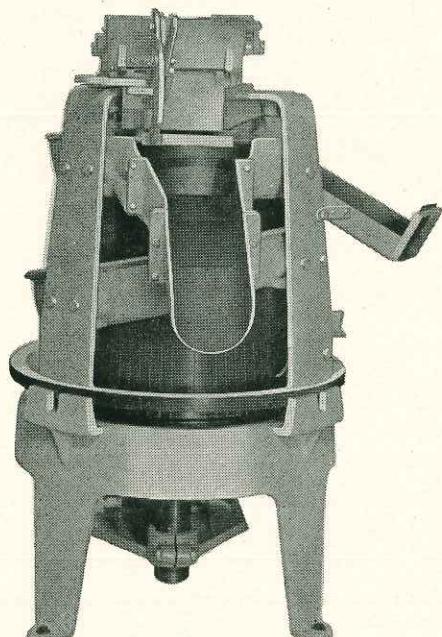
A safety release is provided at dividing head and cut-off knife, and the entire machine is enclosed by a protective metal housing that affords the utmost in safety and cleanliness.



2-Pocket Bread Divider



6-Pocket Bread Divider



Bread Rounder

### DUTCHESS ROUNDERS

A rounder must reproduce the work of the expert baker, who, by skillful handling, shapes the scaled pieces of dough into ball-like form which retains the gas developed while the loaves are proofing. The machine must do this rapidly, and without injury to the dough. It must not cut off small pieces, or pills, and it must be economical in the use of dusting flour.

The DUTCHESS Rounder accomplishes all this. To prevent pilling or scrapping, an accurate adjustment is obtainable between the drum and the moulding form. And the moulding form is fully lined with "Teflon," eliminating sticking of dough pieces. Another important and exclusive feature is the patented DOUBLE CATCHING device. In the illustration, you will note a cross-bar or stop at the discharge spout. This may instantly be adjusted so that all loaves of the size being scaled, will pass through the discharge.

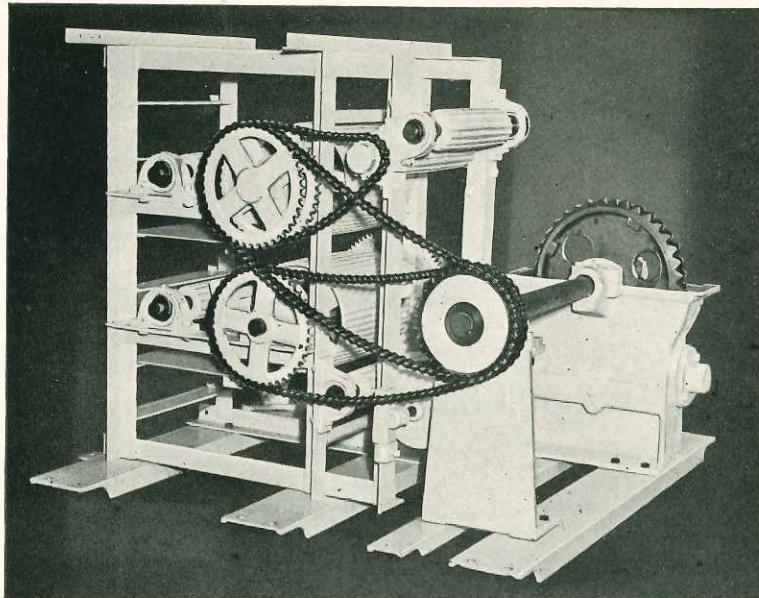


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BEMA  
BAKERS' MACHINERY MANUFACTURERS' ASSOCIATION

# Dutchess

## BALL BEARING END CABINETS



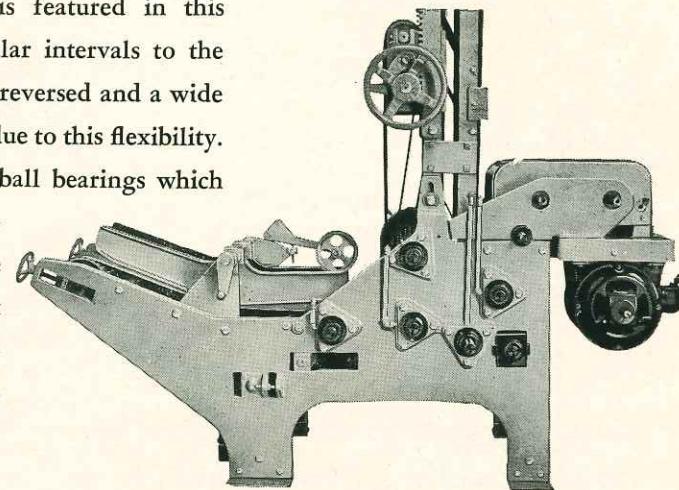
Ball Bearing End Cabinet

Designed and constructed for compactness, and for dependable, quiet, efficient operation. They are mounted on a rigid channel iron base insuring permanent alignment, smooth action and freedom from vibration. Carrier belts require very little attention, adjustments being made automatically at the drive end to allow for atmospheric changes.

# Dutchess

## BALL BEARING SPACER

Quiet, smooth, vibrationless operation is featured in this Spacer which guarantees delivery at regular intervals to the Elevator. The intake of the Spacer may be reversed and a wide variety of plant arrangements are possible due to this flexibility. The Spacer is equipped with high grade ball bearings which promote efficiency and reduce power, lubrication, noise and general maintenance costs to a minimum. Independent direct motor drive and variable speed transmission allow for speed variations as requirements demand.



Ball Bearing Spacer

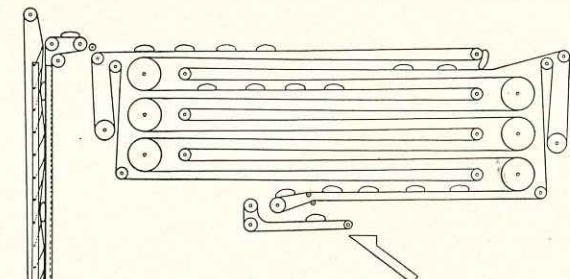


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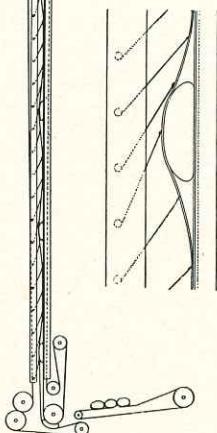
BEMA  
Bakery Manufacturers Association

# Dutchess

## FLIPPER TYPE ELEVATOR



Flipper Type Elevator

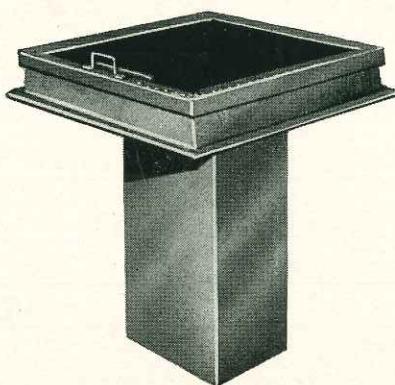


### DUTCHESS DOUGH CHUTES

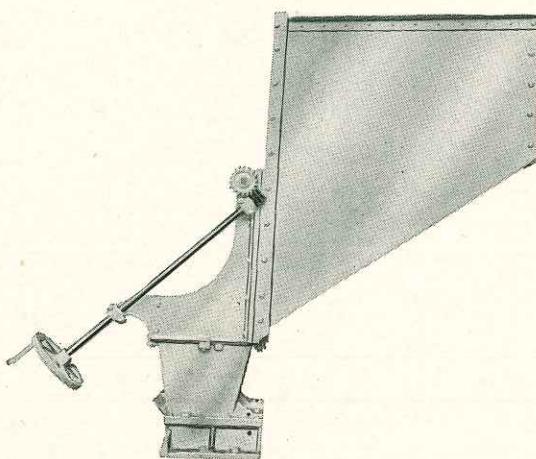
Dough chutes with funnel and covers for feeding dough into Gate Hoppers or direct to Dough Dividers.

Chutes to feed directly to Dough Dividers are equipped with a bottom gate or knife to control the flow of dough into the dough divider Hopper.

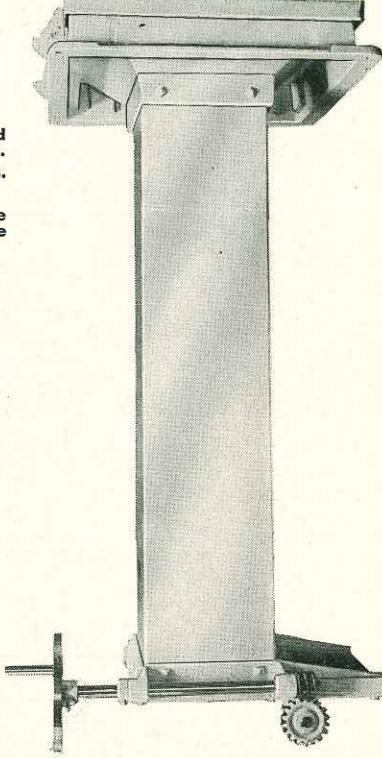
Capacity per foot 93 pounds.



Dough Chute



Gate Hopper



Dough Chute and Gate Hopper

The Flipper Type Elevator is found, by experience, to be a great improvement over all others and is now being used as standard on all new DUTCHESS Proofers.

Delivery to the Elevator is made as before. The loaves are then held between the carrier belts with just sufficient tension to prevent slipping, but not enough to cause sticking. Even distribution is made to the Proofer without loss of spacing and doubles are practically eliminated.

The latest design ball bearing Rectifier at the discharge end of the Proofer is further guarantee against doubling.

Dutchess Ball Bearing End Cabinets, Spacer, Flipper Type Elevators and Rectifiers can be installed on any existing Dutchess Belt Type Proofers.

### DUTCHESS PROOFERS

#### *Fulfilling the Widest Range of Heavy-Duty, High-Speed Proofer Work*

In a proofer, you will require the machine which answers your individual requirements most satisfactorily, including maximum and minimum size of loaves, variation in proof time, and adaptability for use with present or proposed equipment and building.

The DUTCHESS Single-line Belt-type proofer is capable of a wider range of work, performed with more regularity and dependability and finer quality, than any other make or type, and with the use of less dusting flour.

It is the only proofer so flexible in arrangement that it permits of such varying plans for installation, it may be suited to practically any existing plant conditions.

Pieces of from a few ounces up to four and more pounds in weight may be run evenly and without doubles, and more than one hundred pieces per minute.

### DUTCHESS GATE HOPPERS

*Can be adapted to any Divider*

#### Two Models — Stationary and Movable.

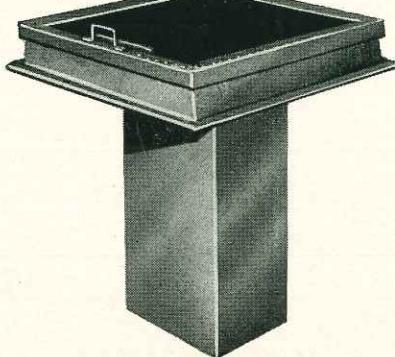
Stationary type rests on Divider hopper and is supported by hanger bolts or floor supports.

Movable type supported by wheels on tracks.

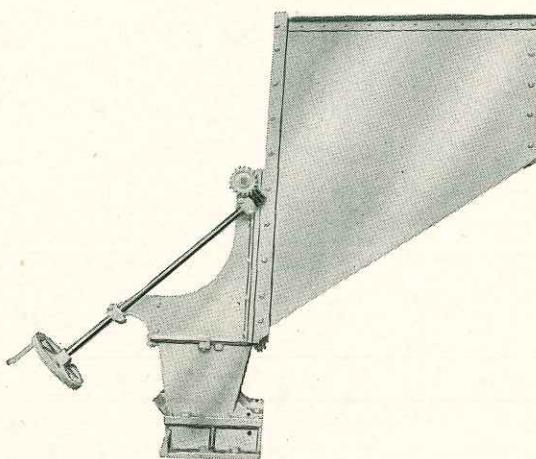
Capacity to 1,200 pounds.

Dutchess Dough Chutes and Gate Hoppers are constructed of all Stainless Steel No. 18-8 Type No. 4 Finish.

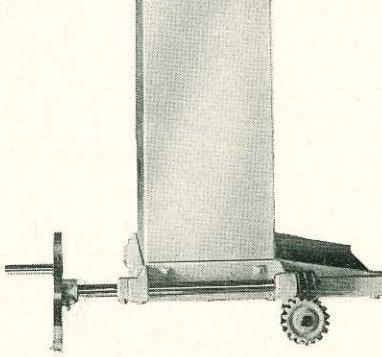
Easy to clean — Sanitary — Lifetime service.



Dough Chute



Gate Hopper

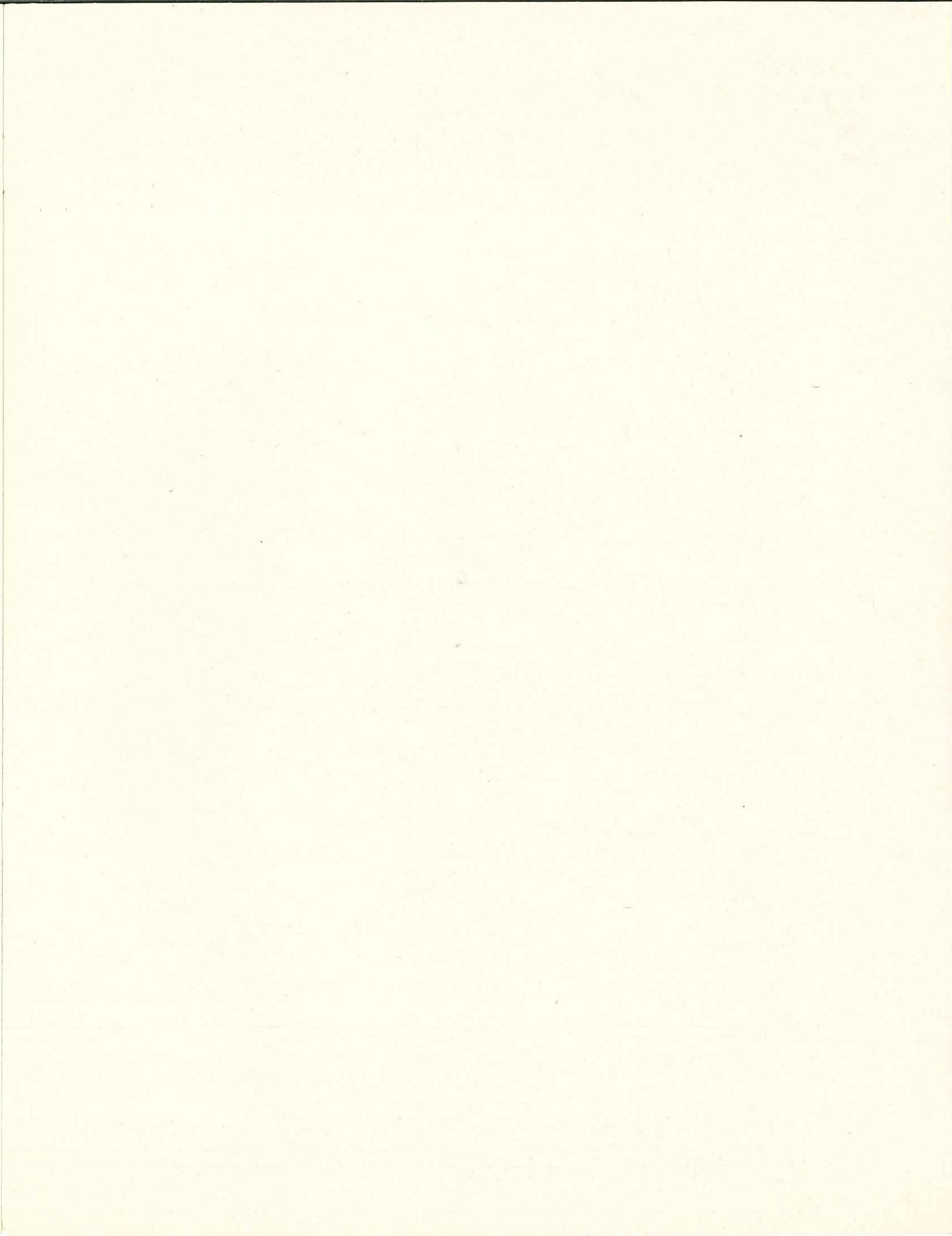


Dough Chute and Gate Hopper



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